

Apuntes

A bright violet red wine, with highly expressive aromas that are reminiscent of red fruits, such as cherry and pomegranate, blended with fresh spices and floral notes that are evocative of roses and violets. Clean, juicy and flowing in the palate, with fine tannins and balanced acidity, highlighted by its prominently varietal typicity. Fruity finish, of smooth texture and great aromatic persistence.

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APUNTES MALBEC ORGÁNICO 2021

VINEYARDS

El Peral, Tupungato, Valle de Uco.

VINEYARD AGE

20 years average.

ALTITUDE

1,000 meters average.

WINEMAKER

Pablo Cúneo.

AGRONOMISTS

Engineers Alberto Arizu (Sr) and Pablo Minatelli.

VARIETY

100% Malbec.

AGEING IN BARRELS

30% of the wine is aged in third-use oak barrels for 10 months.

AGEING POTENTIAL

8 years.

RECOMMENDED WINE SERVING TEMPERATURE

Between 16°C and 18°C.

PAIRING

A perfect wine to enjoy juicy red meat-based dishes, filled pasta and semi-hard cheese.

WINEMAKING INFORMATION

Organic grapes are manually harvested, followed by bunch selection, de-stalking and the subsequent selection of berries. The grape juice undergoes a pre-fermentation cold maceration at a temperature of 8 °C, after which it is fermented in stainless steel tanks at a temperature ranging from 22 to 26 °C, conducting manual head plunging for colour extraction and polyphenols extraction purposes. After the alcoholic fermentation concludes, 30% of the wine is aged in third-use oak barrels for 10 months. Finally, the wine is smoothly filtered and bottled. The whole process is certified organic by LETIS S.A.

Alcohol: 13.6

PH: 3.59

Total acidity: 5.33

Residual sugar: 1.73

DRINK AND APPRECIATE IN MODERATION